

**BARBADOS**  
TOURISM MARKETING INC.

BARBADOS  
MINISTRY of  
TOURISM

# COVID-19 FRAMEWORK

For the Recommencement of Bars and Entertainment  
Establishments to mitigate against the spread of COVID-19



# Scope

This document outlines the strategies for the safe management and operation of Bars and Entertainment Establishments in the context of COVID-19.

## Introduction

The following guidelines are designed to provide owners and operators of bars and entertainment establishments with clear, actionable standard operating procedures to reduce exposure of themselves and their patrons to COVID-19 while in these establishments.

The goal of the Ministry of Health and Wellness is, therefore, to ensure a comprehensive understanding and provide for the appropriate management of the risks associated with COVID-19 exposure. This is done in an effort to reduce exposure in the bars and entertainment industry. In the context of the COVID-19 crisis, the department will, therefore:

- Review, strengthen, and monitor the Health & Safety Policies and processes of the domestic industry re:
- Personal Hygiene (Including Hand Washing, Respiratory Hygiene).
- Cleaning of contact Surfaces.
- Infection Prevention & Control - Use of Standard Precautions(PPE), physical distancing etc.
- Monitoring of Illness among Employees.

**Note: These guidelines are subject to change, as more information on the virus become known.**

Owners and operators are encouraged to continually conduct their own risk assessment to determine the risk of exposure and eliminate those risks where possible. Where the risk cannot be eliminated, administrative controls such as social distancing should be the next option. Where these are not possible, the requisite PPE must be provided.

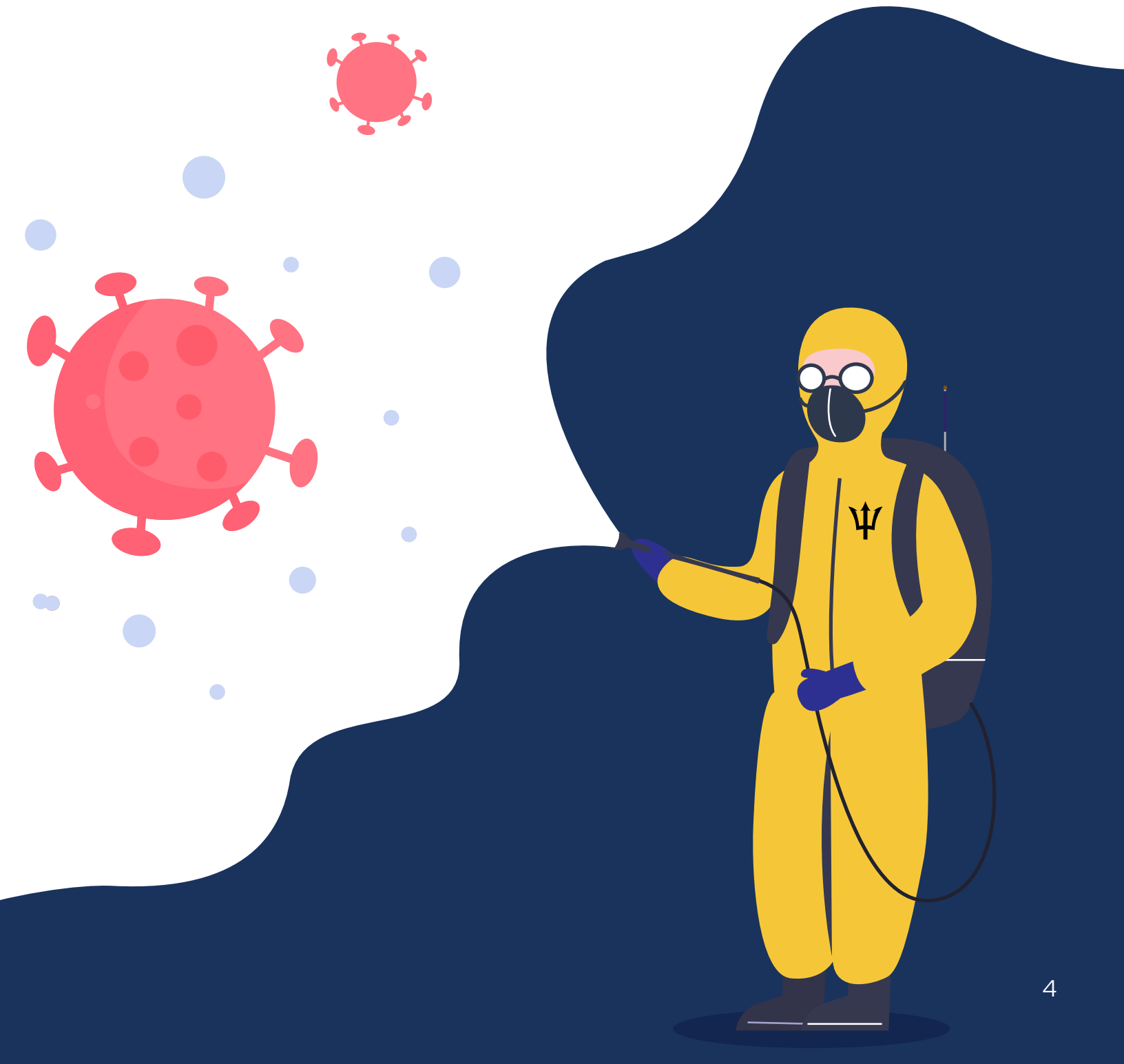


# Version Control

The fluidity of the COVID-19 pandemic necessitates consistent monitoring and progressive responses. Consequently, it is anticipated the following prescribed protocols will undergo subsequent revisions overtime to ensure the sector remains responsive to the changing dynamics. The following table summarizes these changes to ensure efficient and effective implementation and to facilitate wide dissemination throughout the sector.



# General Tourism Guidelines



# Special considerations for Companies:

- Employees are expected to work staggered start and finish times to reduce congestion and contact at all times;
- Employees should stay at least 3 feet away from other staff (lunchroom, bathroom, corridors, booths);
- It is recommended that Employees should stay on-site once they have entered the workplace.





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## Cleaning and Disinfecting of Equipment and Public Facilities Before and After Use

At a minimum, all equipment and public facilities must be cleaned and disinfected before being used by new customers. Special attention should be given to commonly touched surfaces in the public facility. Staff responsible for cleaning equipment and facilities must ensure that cleaning and disinfecting procedures are followed consistently and correctly, including the provision of adequate ventilation when chemicals are in use.

Doors and windows should remain open when cleaning the facility. When cleaning and disinfecting, individuals should wear disposable gloves compatible with the products being used as well as any other PPE required according to the product manufacturer's instructions. Use of a disposable gown when cleaning is also recommended, if available.

I For hard non-porous surfaces within the facility such as sanitary ware, sinks, doors and windows, and grab handles, clean with detergent or soap and water if the surfaces are visibly dirty, prior to disinfectant application. For disinfection of hard, non-porous surfaces, appropriate disinfectants are antimicrobial **(destroying or inhibiting the growth of microorganisms and especially pathogenic microorganisms)** products. Cleaners should follow the manufacturer's instructions for concentration, application method, and contact time for all cleaning and disinfecting products.

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II Operators and Drivers may also use **diluted household bleach solutions** prepared according to the manufacturer's label for disinfection, if appropriate for the surface. Follow manufacturer's instructions for application and proper ventilation. Check to ensure the product is not past its expiration date. Never mix household bleach with ammonia or any other cleanser.

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III Alcohol solutions with at least 70% alcohol base may also be used.

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IV After cleaning, use products that are approved by the Ministry of Health and Wellness for use against the virus that causes COVID-19 and that are suitable for equipment surface.



## V

Gloves and any other disposable PPE used for cleaning and disinfecting should be removed and disposed of after cleaning; **WASH HANDS** immediately after removal of gloves and other PPE with soap and water for at least 20 seconds, or use an alcohol-base hand sanitizer with at least 70% alcohol if soap and water are not available.

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## VI

If a disposable gown was not worn, work uniforms/clothing worn during cleaning and disinfecting should be laundered afterwards using the warmest appropriate water setting and dry items completely.

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## VII

Cleaners to maintain a daily cleaning log.



# Health and Safety Protocols for Bars and Entertainment Establishments to mitigate against the spread of COVID-19



The following activities are proposed for Bars and Entertainment Establishments in order to decrease the spread of COVID-19 and lower the impact in the workspace. These activities include measures to:

- Reduce transmission among other employees and customers;
- Maintain healthy business operations; and
- Maintain a healthy work environment.

## To ensure Employees and Customers are protected, Employees of Bars and Entertainment Establishments should employ the following steps:

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- a. Alcohol-based (at least 70%) hand sanitizer dispensers are to be placed at the entrance of all Bars (strategically placed and replenished daily or more often where necessary).
- b. All customers should be scanned utilizing an infrared handheld temperature gun or other touch-less device before entry into the company. Those with an elevated temperature and/or visible symptoms should be documented and not be allowed to enter the establishment.



- c. All customers entering the premises must wear a face mask.
- d. Bar staff should wear a face shield, if not, consider erecting a barrier between bar staff and the patrons for example, plexiglass with speaking holes or an intercom system.
- e. Hands must be sanitized immediately upon entering the bar. Only the minimum amount of customers (according to physical distancing) will be allowed into the bar at any time in order to ensure that social distancing is adhered to.
- f. Floor markers of 3ft apart are to be installed in the bar where guests are required to be in line in order to maintain social distancing.
- g. Determine the new capacity of the bar based on physical distancing guidelines and the recommendation of approximately 40 sq. ft. per person/
- h. Signs are to be posted within the establishment listing the new maximum capacity.
- i. Place markers on the floor to designate required physical distancing space while in the waiting/reception area and outside of the bar if it is at capacity.
- j. Arrange furniture in the waiting/reception area to allow for physical distancing.
- k. Remove shared, self-service items such as toothpicks, mints, matches or any other guest amenity from the bar counter.
- l. Where possible a separate employee should be designated to handle payment transactions.



m. Where applicable, doors and windows should be open to facilitate proper ventilation.

All seating shall be removed from the bar counter. Do not allow for congregation at the bar.

## General Seating Arrangements

Restrict seating at the physical bar to be limited to a space between each seat. Do not allow for congregation at the bar.

- a. All chairs/stools are to be disinfected using an appropriate disinfectant
- b. Regularly wipe down the bar with a food-based sanitizer or disinfectant.



## Drink Service

- a) All staff are to ensure they sanitize hands before they start work.
- a. Bars should have separate staff who are responsible for;
  - i.) The serving of drinks at the tables.
  - ii.) The collection of used glasses, bottles and cutlery and cleaning of the tables.
- b. All menus being reused are to be laminated and sanitized in between every customer usage. Alternately, menus should be posted in a visible location.
- c. Servers are required to handle glasses and bottles from the bottom.



## Social/Cultural Activities

- a. Social/Cultural activities are to be limited to those which can be accomplished from a safe, physical distance of 12 feet between performer and patrons.
- b. All microphones are to be sanitized prior to each use for musical activity. Consider having separate mics for performers and MCs.

## II General Hygiene for Staff and Premises

It is essential to ensure that persons who are handling beverages are healthy. Consequently, an employee's health status report is needed at the beginning of each shift.

- a. An employee absent from work due to suspected COVID – 19 symptoms SHALL NOT return to work unless certified by a Medical Officer of Health.
- b. Upon entering the workplace, all persons will have their temperature taken. Any person with a temperature above 37.5° shall not be permitted to enter the worksite.
- c. Premises should be sanitized prior to the start of each business day, and at regular intervals throughout the day. This includes all furniture and equipment.
- d. All equipment and furniture should be arranged to maintain social distancing.
- e. Staff should wear appropriate PPE's (e.g. face masks, gloves) while conducting duties; it is not recommended that staff wear gloves while engaged in serving food or drink. Good hand hygiene is critical.
- f. All staff should wash hands for at least 20 seconds immediately before serving customers. A 70% alcohol-based hand sanitizer may be used if hand washing facilities are not available.
- g. Cleaning staff should wear disposable gloves for all tasks in the cleaning process, including handling trash.

- h. Staff should minimize personal contact; hugging and shaking hands should be strictly avoided. Social distancing must always be maintained.
- i. Air conditioning vents are to be cleaned on a scheduled basis.
- j. Staff should avoid staff-guest contact and wash hands for at least 20 seconds immediately after any customer interaction, which could have caused contamination of the hands. An alcohol-based (at least 70%) hand sanitizer may be used if handwashing is not available.
- k. Covered bins to be mandatory in restrooms and other strategic locations.



- l. The wearing of gloves and face masks are mandatory for all cleaning activities.
- m. Employees should avoid using other workers' phones, desks, offices, or other work tools and equipment.
- n. Avoid touching the eyes, nose, or mouth.
- o. Employees must wear a face mask when in close proximity of each other. Masks should be changed every 4 hours.

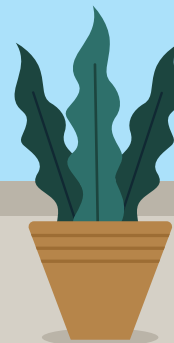


- p. Avoid close contact with people who are sick.
- q. Cover mouth and nose with a tissue when you cough or sneeze, then throw the tissue in the trash and wash your hands. Where possible, do not remove the face mask when sneezing or coughing
- r. Have tissues and hand sanitizer available for your patrons throughout the establishment.
- s. Print and post information from a credible source such as the Government Information Service and the Ministry of Health and Wellness throughout the establishment on the spread of COVID-19.
- t. It is recommended for all staff to undergo health and safety training in conjunction with the Ministry of Health and Wellness.
- u. A log of all health and safety training for each employee must be strictly maintained.



### III Social/Physical Distancing

- a. Employees are expected to work staggered start and finish times to reduce congestion and contact at all times;
- b. Employees should stay at least 6 feet away from other staff (lunchroom, bathroom, corridors, booths);
- c. It is recommended that Employees should stay on-site once they have entered it.



## IV

### Cleaning and Disinfecting of Establishment before and After Use

At a minimum, all Bars and entertainment establishments must be cleaned and disinfected before being used. Special attention should be given to commonly touched surfaces in the establishment. Staff responsible for cleaning must ensure that cleaning and disinfection procedures are followed consistently and correctly, including the provision of adequate ventilation when chemicals are in use.

Doors and windows should remain open when cleaning the establishment. When cleaning and disinfecting, individuals should wear disposable gloves compatible with the products being used as well as any other PPEs required according to the product manufacturer's instructions. Use of a disposable gown when cleaning is also recommended, if available.





- a. Cleaners may also use diluted household bleach solutions prepared according to the manufacturer's label for disinfection, if appropriate for the surface. Follow manufacturer's instructions for application and proper ventilation. Check to ensure the product is not past its expiration date. Never mix household bleach with ammonia or any other cleanser.
- b. Alcohol solutions with at least 70% of alcohol may also be used.
- c. For soft or porous surfaces such as fabric seats, remove any visible contamination if present and clean with appropriate cleaners indicated for use on these surfaces. After cleaning, use products that are (labeled "appropriate for use against coronaviruses") suitable for porous surfaces.
- d. For frequently touched items such as bank machines, cash registers and electronic surfaces, such as tablets or touch screens used in a transaction; remove visible dirt, then disinfect following the manufacturer's instructions for all cleaning and disinfection products. If no manufacturer guidance is available, consider the use of alcohol-based wipes or sprays containing at least 70% alcohol to disinfect.
- e. Gloves and any other disposable PPE used for cleaning and disinfecting should be removed and disposed of after cleaning; WASH HANDS immediately after removal of gloves and other PPE with soap and water for at least 20 seconds, or use an alcohol-based hand sanitizer with at least 70% alcohol if soap and water are not available.
- f. If a disposable gown was not worn, work uniforms/clothes worn during cleaning and disinfecting should be laundered afterwards using the warmest appropriate water setting and dry items thoroughly—Wash hands after handling laundry.

## V

## COVID-19 Symptoms

- a. Employees who are exhibiting symptoms of COVID-19, i.e., fever, cough, loss of the sense of taste or smell or shortness of breath prior to commencement of duty should remain at home and follow the guidelines of the Ministry of Health and Wellness immediately;
- b. Employees who begin to exhibit symptoms of COVID-19 while on duty should follow the guidelines of the Ministry of Health and Wellness immediately;
- c. Employees who are well but who have a sick family member exhibiting symptoms of COVID-19 should stay away from work and follow the guidelines of the Ministry of Health and Wellness.

## VI

## Contact Tracing

- a. Establishments should try where possible to maintain a log of every customer, including Customer's name, contact details, and address. This information should be kept for 30 days.

### **Key Points:**

Disinfectant should be applied using a damp cloth and the surface allowed to air dry.



## Do not use a spray:

- The coverage will be uncertain
- Spraying may cause infectious particles to become airborne

## How to prepare a bleach solution

Use 5.25% bleach

### **1 to 9 solution**

- 1 part bleach to 9 parts water OR
- 1½ cups bleach to 1-gallon water OR
- 110-115ml bleach to 1-litre water

### **1 to 9 bleach**

- 1 part of the 1 to 9 bleach solution, to 9 parts water, OR
- ¼cup bleach to 1-gallon water

### **NOTE: Use cold water**

- Hot water inactivates bleach
- Store solutions in bottles that you cannot see through
- Label solutions carefully
- Mix it fresh daily
- Leave on the surface and allow to air dry



